

MY ZERO

Cabernet Sauvignon

A NEW WAY TO ENJOY MEMORABLE MOMENTS

MY ZERO is made from top quality grapes, fermented in stainless steel tanks at controlled temperature. The wine is subsequently subjected to a careful high-tech dealcoholization process, which manages to preserving the freshness and aromas of the wine.



ZERO ALCOHOL WINE CATEGORY



HIGH QUALITY VARIETIES CABERNET SAUVIGNON



LOW CALORIES HEALTHIER CONSUME OPTION



MORE RESPONSIBLE



GLOBAL TREND GROWING



BEST BEFORE: 5 YEARS AFTER BOTTLING

Alcohol:	0.0 %
T. Acidity:	5.17 gr./l.
pH:	3.59
R. Sugar:	37.7 gr./l.
V. Acidity:	0.49 gr./l.



HAMMEKEN
CELLARS



Deep red
Subtle violet highlights



Red fruits
Blackberry
Redcurrant



Smooth & well-balanced
Medium acidity
Soft & integrated tannins
Persistent finish

Deep ruby red with subtle violet highlights. Clean and expressive, with aromas of red and black fruits, particularly blackberry and blackcurrant. Smooth and well-balanced, with a rounded mouthfeel. Medium acidity and soft, integrated tannins support a fruit-forward profile. Persistent finish, maintaining structure and freshness despite being alcohol-free.